

# Sanitation and Health Regulations

## Farmer's Market

### Jefferson City



An increase in demand for locally grown produce and food products has led to a substantial growth in the amount of food being sold at farmer's markets. Today many farmer markets resemble an outdoor bazaar with fruits, vegetables, prepared foods, arts and crafts and a wide variety of other items offered for sale.

In the following sections, requirements are outlined for foods commonly found at farmer's markets. If you have any questions, please contact the City of Jefferson Health Division at 573-634-6410.

#### FRUITS AND VEGETABLES



Unprocessed whole fruits and vegetables, in-shell nuts and other whole agricultural products can be sold at a farmer's market without inspection.

These foods should be stored and displayed so they are protected from contamination. Store them off of the ground and protected from rain or other environmental contaminants.

Sprouted seeds and wild harvested mushrooms are NOT allowed for sale at a farmer's market without prior approval from the appropriate health agency.

#### GOOD AGRICULTURAL PRACTICES

Vendors who are also growers are encouraged to know, understand, and apply "good agricultural practices" (GAP). An excellent free GAP guideline is available from Cornell University at [gaps.cornell.edu/FSBFEng.html](http://gaps.cornell.edu/FSBFEng.html). The GAP guideline's focus is to assure safe and unadulterated products through best practices and recommendations regarding the use of agricultural chemicals, manure as a fertilizer, and on-farm sanitation practices.

## Requirements for Foods Found at Farmer's Markets

### PROCESSING FRUITS & VEGETABLES

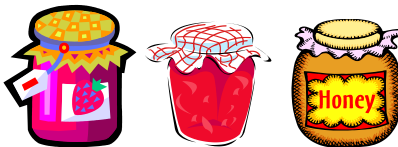
An inspected and approved facility must be used to process fruits and vegetables. Examples of processing include cutting corn kernels from the ear, slicing tomatoes, canning and salsa production.

### SAMPLES OF FRUITS & VEGETABLES

Vendors can provide customers a sample of their products if it is done correctly.

- Small items, such as blueberries or strawberries, should be washed before being given as samples.
- Larger items like peaches, cantaloupe or watermelon must also be washed and then cut in order to offer a small portion as a sample.
- If cutting off site, it should be done at an approved and inspected location.
- If cutting is done on site, the vendor must have hand washing facilities, gloves and a facility to wash, rinse and sanitize the utensils and cutting board.
- The sampling should be done by using toothpicks or individual cups to dispense the food. The public should never reach into a bulk container to get a sample.
- Fruits or vegetables such as cut melons must be kept at proper temperature or the vendor limits the time product remains on display to no more than four hours.

### JAMS, JELLIES & HONEY



Jams, jellies and honey may be sold at a farmer's market without inspection if:

- Vendor sells less than \$50,000 of the product per year.
- Products are sold directly to the end consumer.
- Packaged items are properly labeled. This includes the name and address of the person manufacturing the food, common name of the food, name of all ingredients in the food, and accurate declaration of the quantity of the contents, and a statement that the product has been prepared in a kitchen not subject to inspection by the local health authority. If the foods are **not** pre-wrapped or packaged, a placard must be in place at the sales or service location stating, "This food is prepared in a kitchen that is not subject to regulation and inspection by the local health authority. The Missouri Department of Health recommends that honey manufactures/processors include this additional statement to its label, "Honey is not recommended for infants less than twelve (12) months of age".

- For detailed information; see the Missouri Department of Health brochure for jams, jellies, honey and baked goods at [www.health.mo.gov](http://www.health.mo.gov).

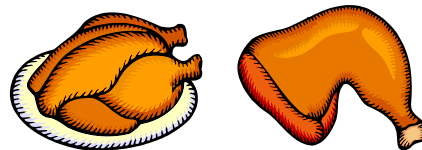
## **BEEF, PORK & OTHER MEATS**



Each package of meat must have a mark of inspection from either the United States Department of Agriculture (USDA) or Missouri Department of Agriculture (MDA).

- Meat labeled “not for sale” may not be sold at a farmer’s market.
- Products must be maintained at proper temperatures. A mechanical freezer with a generator is recommended to maintain product temperatures.

## **POULTRY & RABBITS**



Producers of poultry and rabbits may be exempt from inspection if they produce less than 1,000 carcasses a year. Producers under these exemptions may sell these products at a farmer’s market.

- These small producers may not sell products that are adulterated.
- All products must be kept at proper temperature.

## **WILD GAME**

Wild game meat such as deer, elk, turkey, etc., may not be offered for sale at a farmer’s market. Commercially raised game must meet the same requirements as beef and pork.

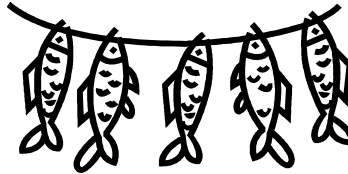
## **BAKED GOODS**



Some baked goods produced in a home kitchen can be sold at a farmer’s market. These include breads, cookies and fruit pies. Any non-potentially hazardous processed foods such as baked goods will be

allowed from an unapproved source if a clearly visible placard informs the consumer at the sales or service location that the food is prepared in a kitchen that is not subject to regulation and inspection by the regulatory authority. Labels on processed packaged food products must bear a label stating name and address of the manufacturer/processor preparing the food, common name of the food, name of all the ingredients in the food, and accurate declaration of the quantity of contents, and a statement that the product is prepared in a kitchen that is not subject to inspection by the local health authority.

## **FISH**



Commercially harvested fish may be sold at farmer's markets.

- The fish should be maintained at proper temperatures and cannot be adulterated.
- The vendor should be able to show their commercial fishing license if asked at the time of inspection.

## **EGGS**

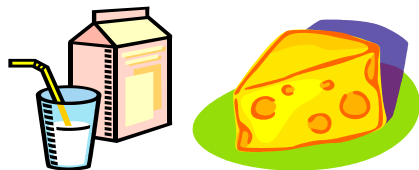


Vendors selling eggs at farmer's markets must have a retailer's license from the MDA (Missouri Department of Agriculture). The licenses cover hen eggs. Eggs from other species of birds cannot be mixed with chicken eggs. Eggs from birds other than chickens must come from a DHSS inspected facility.

- Eggs should look clean.
- Egg cartons should have the name and address of the producer.
- Eggs must be held at a temperature below 45°F at the farmer's market. A mechanical cooler maintained by a generator is recommended to maintain the product temperature.

Specifics about egg licensing and fees can be found at [mda.mo.gov/weights/device/egglic.php](http://mda.mo.gov/weights/device/egglic.php).

## DAIRY PRODUCTS



Unpasteurized milk cannot be sold in retail food establishments; therefore, unpasteurized milk cannot be sold at a farmer's market. This applies to fluid milk and cream.

All dairy products including milk, cheese, yogurt, cottage cheese, butter, sour cream, etc., must be produced in a State Milk Board regulated facility. The packaging of these items must be intact and the proper temperatures maintained. All dairy products must be maintained at 41 degrees or below. A mechanical cooler is recommended to maintain these temperatures.

## Pickles, Salsa, Sauces, and other Acidified Foods



An acidified food is a food with relatively neutral pH and an acid is added to lower the pH below 4.6. The purpose of acidification is preservation of the food, and public health benefit is the prevention of the outgrowth of *Clostridium botulinum* spores. If not properly prepared, the *Clostridium botulinum* can grow and produce botulism toxin. If consumed, this can result in severe illness or death. There are federal regulations for the manufacture of acidified foods. The manufacturer must submit their recipe and procedures to a process authority, and if needed, attend a "better process control school". In addition, the manufacturer must assure the safety of the food produced by testing the pH of each batch of product and maintain records. All acidified foods must be manufactured in an approved inspected facility and comply with labeling regulations.

For additional information see the Missouri Department of Health brochure "Salsa and other Acidified Foods" at [www.health.mo.gov](http://www.health.mo.gov) or call the Missouri Department of Health at 573-751-6095.

## Sale of Live Animals



Markets that permit the sale of pets and farm animals must implement control measures to prevent contamination of food products by those animals. A minimum distance of fifty (50) feet between animals and food is recommended for all farmers markets. If excessive flies or other pests are present, additional control measures may be needed to minimize their presence. A hand washing station may be required to promote good hand washing practices to prevent cross contamination between food and animal vendors at farmers markets.

## FOODSERVICE OPERATIONS

Some farmers markets allow food vendors to sell prepared foods. These operations meet the definition of a “food establishment” in the Jefferson City Food Code and Missouri Food Code. The vendor is required to obtain a temporary food permit from the City of Jefferson when operating within corporate city limits. A temporary food permit application can be found at [www.jeffersoncitymo.gov](http://www.jeffersoncitymo.gov). Some of the following requirements that must be met for each vendor are:

- Protection for food from environmental contaminants and pests. A minimal of overhead protection is required such as a tent or canopy.
- Hand washing facilities are required. Use a small water dispensing cooler, soap, and disposable paper towels, with a catch bucket for the wastewater.
- Three-compartment sink or alternate process such as bringing extra utensils or using disposable products.
- Facilities for holding foods hot and cold (if applicable).
- Safe and adequate water supply.
- Sanitary wastewater disposal.
- Convenient access to a bathroom facility.
- A smoker/grill for a temporary food operation is required to be covered with a lid.

## ADDITIONAL RESOURCES

### Meat and Poultry Products

USDA, 785-841-5600, [usda.gov](http://usda.gov) or  
Missouri Department of Agriculture,  
573-751-4762, [mda.mo.gov](http://mda.mo.gov)

### Milk or Other Dairy Processes

Missouri State Milk Board, 573-751-3830,  
[mda.mo.gov/animals/milk](http://mda.mo.gov/animals/milk)

### Seafood (freshwater or saltwater)

Food and Drug Administration,  
888-723-3366, [fda.gov](http://fda.gov)

### Agricultural Products

Missouri Department of Agriculture,  
573-751-4762, [mda.mo.gov](http://mda.mo.gov)

### Acidified Foods

Missouri Department of Health and Senior Services,  
573-751-6095, [health.mo.gov](http://health.mo.gov)

### Ice Cream

Missouri Department of Health and Senior Services,  
573-751-6095, [health.mo.gov](http://health.mo.gov)

DHSS Brochures-go to [www.health.mo.gov](http://www.health.mo.gov)

- Jams/Jellies/Honey and Baked Goods
- Salsa and other Acidified Foods
- Guidelines for Temporary Food Events
- Food Processing

